

Overview

FOOD SCIENCE AND NUTRITION

Level 3 Food Science and Nutrition allow pupils to gain a wealth of knowledge about the food and nutrition industry. Over two years pupils will have the opportunity to learn about the relationship between the human body and food as well as practical skills for cooking and preparing food. There is a strong emphasis on practical work, making this an ideal choice for pupils who prefer learning through doing.

Pupils will be able to consider employment in a range of different industries including the food and drink sectors of hospitality, catering, food production and food retail. The Food Science and Nutrition Diploma is the equivalent of to A Level, and this course complements the work undertaken in many of the A Level subjects offered such as, biology, Physical Education, Food and Nutrition, Humanities, Business & Media studies and a range of others.



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Specification

Level 3 Food Science and Nutrition.

Assessment

Level 3 Diploma in Food Science and Nutrition.

Internally assessed.

Unit 1: Meeting Nutritional Needs of Specific Groups coursework. (25%)

Unit 3: Experimenting to Solve Food Production Problems.

or

Unit 4: Current issues in Food Science and Nutrition (25%)

Externally assessed.

Unit 1: Meeting Nutritional Needs of Specific Groups. Details of the external assessment are as follows:
90 minute examination; plus 15 minutes reading time (25%)

Unit 2 Ensuring Food is Safe to Eat is externally assessed. Details of the external assessment are as follows:
An eight hour timed, supervised assessment based on coursework completed within the class. (25%)



"Everything in Food is Science. The only subjective part is when you eat it."

- Alton Brown

Progression and Career Opportunities

Examples of degree courses include: Food Science & Technology, Public Health Nutrition (Food Science), Hospitality Management, Hospitality, Consumer & Trading Standards, Environmental Health. Career opportunities include: Quality control within food manufacturing, Food scientist, Events Management, Nutritionist, Food Teacher, Restaurant Manager, Chef (with experience), Food Stylist, Home Economist (work for magazines and TV).